

# MASA

tacos & tequila

# AGAVE

CANTINA



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# AGAVE



CANTINA



• *Minneapolis* •

GROUP DINING



# PRICING

## HAPPY HOUR

2 Hour Reservation  
Between 3:00pm and 6:00pm

*HACIENDA + MIRROR BANQUETTE*

*Up to 40 Guests*

*Food & Beverage Minimum \$1,000*

## BUYOUT

*Up to 100 Guests*

*Tuesday - Thursday*

*Food & Beverage Minimum \$2,000*

*Venue Fee \$500*

*Friday - Saturday*

*Food & Beverage Minimum \$3,000*

*Venue Fee \$750*

*PLEASE INQUIRE ABOUT  
DAYTIME EVENTS.*

*A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card.*

*\*Additional fees may apply during periods of high demand.*

## EVENING

3 Hour Reservation, After 5:00pm

### CHAPEL

*16 Guests Seated, \$1,000 Food & Beverage Minimum*

### AGAVE BANQUETTE

*12 Guests Seated, \$500 Food & Beverage Minimum*

### EL SOL

*12 Guests Seated, \$500 Food & Beverage Minimum*

### MIRROR BANQUETTE

*12 Guests Seated, \$500 Food & Beverage Minimum*

### HACIENDA

*12 Guests Seated, 20 for Cocktails  
\$1,000 Food & Beverage Minimum*

### HACIENDA + MIRROR BANQUETTE

*24 Guests Seated, 30 for Cocktails  
\$1,500 Food & Beverage Minimum*

### HACIENDA + MIRROR BANQUETTE + LOUNGE

*32 Guests seated, 40 for Cocktails  
\$2,000 Food & Beverage Minimum*

## BUYOUT

4 Hour Reservation, After 5:00pm  
Up to 100 Guests

*Tuesday to Thursday*

*\$4,000 F&B minimum\* plus \$1,000 Venue Fee*

*Friday & Saturday*

*\$5,000 F&B minimum\* plus \$2,500 Venue Fee*



*THE AGAVE BANQUETTE*



*EL SOL*



*THE CHAPEL*



*HACIENDA*



*THE MIRROR BANQUETTE*

# TACO & TEQUILA PARTY

2 Hours · \$75 per person · F&B Minimums Apply

## GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

## MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

*Alambre de Pollo*

*Beef Barbacoa* +5 pp

*Pork Al Pastor*

*Carne Asada*

*Grilled Shrimp*

*Wild Mushroom*

*Fish Baja*

## PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

## BEVERAGES

Open bar with Select Tequilas, Mezcal & Non-Agave Spirits

*Traditional Margarita* · *Passion Fruit Margarita* · *Spicy Mezcal Paloma*

House Red, White & Sparkling Wine

Mexican Cervezas & Domestic Beers

Non-Alcoholic Beverages

# TACO PARTY

\$35 per person

## GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

## MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

*Alambre de Pollo*

*Beef Barbacoa +5 pp*

*Pork Al Pastor*

*Carne Asada*

*Grilled Shrimp*

*Wild Mushroom*

*Fish Baja*

## PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

# 3-COURSE SHARING MENU

\$60 per person | Ages 5 - 12 \$25 per person

Available as Family Style or Buffet upon request.

## TO START

### *Guacamole*

avocado, jalapeño, tomato, onion,  
cilantro, warm tortilla chips, salsa

### *Caesar Salad*

romaine lettuce, parmesan,  
anchovy vinaigrette

## MAIN DISHES

Your Choice of One Dish per Category

### *QUESADILLAS*

#### *Three Cheese*

queso chihuahua, oaxaca & fresco,  
crema, pico de gallo, guacamole

#### *Cheese & Rajas*

queso chihuahua & fresco,  
roasted poblano, crema, pico de  
gallo, guacamole

#### *Beef Birria*

chile pasilla-braised short rib, queso  
chihuahua, pico de gallo, beef consommé  
+3 per Guest

#### *Grilled Chicken*

adobo-ancho marinated chicken, queso  
chihuahua, pico de gallo, guacamole

#### *Grilled Shrimp*

pineapple-guajillo chile  
marinated shrimp, queso chihuahua,  
pico de gallo, guacamole

### *TACOS*

#### *Alambre de Pollo*

chipotle-braised chicken, salsa verde crudo, cilantro, onion

#### *Carne Asada*

guajillo-marinated skirt steak, tomatillo-habanero  
salsa, queso cotija, onion, cilantro

#### *Beef Barbacoa*

chile pasilla-braised short rib, beef consommé,  
crispy queso chihuahua, chili de arbol  
+5 per Guest

#### *Grilled Shrimp*

pico de gallo, jicama slaw, chipotle aioli

#### *Fish Baja*

mezcal-battered cod, cabbage escabeche, jalapeño tartar

#### *Pork Al Pastor*

achiote-marinated slow roasted pork,  
grilled pineapple, pickled red onion

#### *Wild Mushroom*

roasted oyster mushrooms, huitlacoche, grilled corn,  
poblano rajas, avocado-tomatillo salsa

### *ESPECIALES*

#### *Pan-Seared Salmon*

grilled fresh salmon served over  
wild greens, pineapples salsa verde

#### *Tablones*

modelo especial-braised beef  
short rib, pico de gallo, cilantro,  
heirloom corn tortillas

### *SIDES*

*Achiote Rice*

*Black Beans*

### *DESSERT*

*Churros*

dulce de leche dipping sauce

# FIESTA MENU

3-Course | \$50 per person

Available as Family Style or Buffet upon request.

## TO START

### *Guacamole, Chips & Salsa*

salsa roja, salsa verde, corn tortilla chips

## FAMILY STYLE ENTRÉES

Your Choice of One Dish per Category

### QUESADILLAS

#### *Three Cheese*

queso chihuahua, oaxaca & fresco, crema, pico de gallo, guacamole

#### *Grilled Chicken*

adobo-ancho marinated chicken, queso chihuahua, pico de gallo, guacamole

#### *Grilled Shrimp*

pineapple-guajillo chile marinated shrimp, queso chihuahua, pico de gallo, guacamole

### TACOS

#### *Alambre de Pollo*

chipotle-braised chicken, salsa verde crudo, cilantro, onion

#### *Beef Barbacoa*

slow-braised short rib, chipotle, garlic, chile de árbol salsa, onions, cilantro  
+5 per Guest

#### *Pork Al Pastor*

achiote-marinated slow roasted pork, grilled pineapple, pickled red onion

#### *Wild Mushroom*

roasted oyster mushrooms, huitlacoche, grilled corn, poblano rajas, avocado-tomatillo salsa

### ESPECIALES

#### *Pan Seared Salmon*

pepita-crust, wilted greens, pineapple salsa verde

#### *Divorciada Suizas*

ranchera & salsa verde enchiladas served side-by-side

#### *Tablones*

modelo especial-braised beef short rib, pico de gallo, cilantro, corn tortillas

## FOR THE TABLE

### *Achiote Rice & Black Beans*

#### *Churros*

+10 per Guest

## 3-COURSE SHARING MENU

### *ENHANCEMENTS*

*Add some spice to your fiesta with additional starters for the table!*

#### *Queso Fundido*

queso chihuahua, poblano, rajas, cilantro  
+5 per Guest

#### *Tuna Ceviche\**

chile de árbol, red onion, cilantro, corn tortilla chips  
+8 per Guest

#### *Nachos*

crispy tortillas, queso fresco, white cheddar,  
queso cotija, guacamole, pico de gallo, serrano chiles  
+6 per Guest

# COCKTAIL RECEPTION

## Stations

### 2-HOUR TACO STATION

*\$38 per Guest · Additional Hour \$12 per Guest*

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heirloom corn tortillas, pico de gallo, crema, pickled red onions, queso cotija

*Alambre de Pollo · Beef Barbacoa · Rajas, Kale & Black Beans*

### 2-HOUR GUACAMOLE STATION

*\$16 per Guest · Additional Hour \$8 per Guest*

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guacamole, heirloom corn tortilla chips, salsa nortena, tomatillo-habanero salsa

### 2-HOUR NACHO BAR

*\$29 per Guest · Additional Hour \$9 per Guest*

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flowing nacho cheese tower, chihuahua & cotija cheese, pico de gallo, crema, pickled red onion, jalapeño

### CHURROS & MEXICAN HOT CHOCOLATE BAR

*\$15 per Guest · Additional Hour \$8 per Guest*

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traditional churros dipping sauces, mexican hot chocolate spices, marshmallows

spike your hot cocoa with coffee liqueur

+7 per Guest

## AGAVE SPIRIT TASTING

Mezcaleros have been distilling agave spirits for centuries, and the Mezcal and Tequilas that they produce feature a surprising range of expressions.

Compare and contrast the unique flavors imparted by the type of agave, terroir, ageing, and distillation techniques with a private tasting hosted by our Director of Agave.

### *Your Agave Spirit Tasting will include*

A Flight of 5 Agave Spirits to be Selected Prior to the Event  
A Brief History of Agave Distillation  
Tasting Notes  
Guacamole, Chips & Salsa

### *Price*

Tasting Fee: \$25 per Guest  
Tasting Flight: Fee per Guest will vary by flight  
Minimum: 20 Guests

*Selections are subject to change. Please inquire about our current offerings.*

## BEVERAGE PACKAGES

2 Hours

### SIGNATURE BAR

*\$40 per Guest, \$15 per Guest per additional hour*

3 signature cocktails

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

### BEER & WINE

*\$25 per Guest, \$10 per Guest per additional hour*

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

Beverage packages do not include shots.

*Selections are subject to change. Please inquire about our current offerings.*

## SIGNATURE COCKTAILS

### AGAVE

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#### *Mexican "Firing Squad" Special*

mezcal, reposado tequila, grenadine, masa ginger syrup, lime, ancho reyes, angostura bitters, sage

#### *Passion fruit Margarita*

tequila, chinola passionfruit, pineapple, lime, hot honey, guajillo salt blend

#### *Margarita Tradicionale*

tequila, cointreau, lime, agave, salt

#### *Diablo Mule*

jamaica-infused tequila, lime, crème de cassis, ginger syrup, fever tree ginger beer

#### *Tamarindo Margarita*

reposado tequila, chile, tamarindo, lime, agave

#### *Masa & Agave*

masa infused mezcal, plata tequila, corn milk, ancho chile, lime, agave

#### *Spicy Mezcal Paloma*

tequila, mezcal, lime, grapefruit, agave syrup, fire tincture, fever tree grapefruit soda

#### *Oaxacan Old Fashioned*

mezcal, tequila, piloncillo, angostura & mole bitters

### NOT AGAVE

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#### *Hibiscus Mojito*

rum infused with hibiscus lime, simple syrup, mint leaves

#### *DF Cosmopolitan*

gin, cranberry, dry curacao, lime, demerara syrup

#### *Pepino Martini*

cucumber vodka, aguachile, cucumber, lemon, mint, simple syrup

#### *Breva Manhattan*

rye, vermouth, amaro, fig & fennel bitters

#### *Red Sangria*

red wine, triple sec, brandy, orange, lime, pineapple, cinnamon, lemon-lime soda

#### *Masa Michelada*

modelo, michelada mix, lime

### RAICILLA

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#### *Raicilla Negroni*

raicilla, sweet vermouth, campari, mole bitters

*Selections are subject to change. Please inquire about our current offerings.*

## VINOS

*Mercat, Brut Cava, Catalonia, Spain*

*Terras Gauda, Albarino, Rias Baixas, Spain, 2022*

*Marques de Caceras, Tempranillo, Rioja, Spain, 2022*

*Beronia, Rioja, Crianza La Rioja, Spain, 2020*

## CERVEZAS

*Sol American Style Mexican Lager*

*Indeed Mexican Honey Imperial*

*Corona Familiar*

*Modelo Especial*

*Selections are subject to change. Please inquire about our current offerings.*

## LOCATION

Masa & Agave is located in the iconic  
Hotel Ivy in the heart of Downtown Minneapolis.

201 South Eleventh Street Minneapolis, Minnesota 55403  
612 746 4600

[masaandagave.com](http://masaandagave.com) | [@masaandagave](https://www.instagram.com/masaandagave)

## START PLANNING TODAY

Contact Bailey Morrison  
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